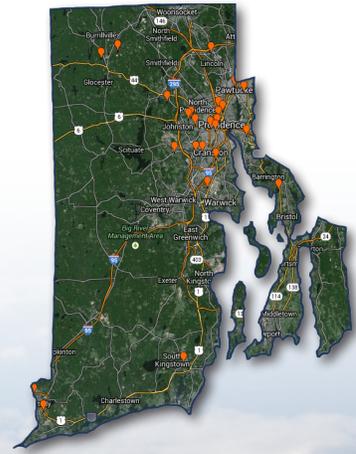


# THE FOOD SAFETY AND INSPECTION SERVICE IN RHODE ISLAND



*The Food Safety and Inspection Service (FSIS) is responsible for ensuring that meat, poultry, and processed egg products produced in Rhode Island are safe, wholesome, and accurately labeled. Federal inspection personnel maintain a presence in over 6,200 establishments nationwide working to prevent foodborne illness and protect the public health.*



11 FSIS employees work in Rhode Island everyday to protect the public health



FSIS's Philadelphia, PA District has jurisdiction over Rhode Island establishments

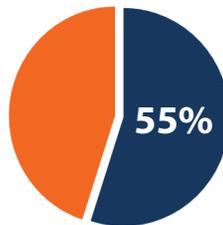


## Regulatory Authority

- Federal Meat Inspection Act, 1906
- Poultry Products Inspection Act, 1957
- Egg Products Inspection Act, 1970
- Humane Methods of Slaughter Act, 1958

# 29 MEAT AND POULTRY PLANTS IN RHODE ISLAND

# 68 THOUSAND ACRES OF FARMLAND



55%  
% OF RHODE ISLAND'S SHEEP SOLD IN PROVIDENCE COUNTY

## 2013: INSPECTED IN NEW ENGLAND

93.7 THOUSAND HEAD OF LIVESTOCK



U.S. Department of Agriculture  
Food Safety and Inspection Service  
[www.fsis.usda.gov](http://www.fsis.usda.gov)

USDA is an equal opportunity provider and employer.

Source: USDA, National Agricultural Statistics Service, 2012/2013